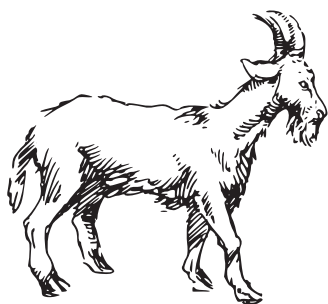




TO SHARE OR NOT TO SHARE

Food designed for the middle of the table. Whether you actually share it is between you and your conscience!

THE BLUE BELL PLATTER £22

Pork and apple sausage rolls, ham hock and smoked cheese croquettes, cajun fried whitebait, mixed marinated olives and sweet chilli mayo. A generous board for the centre of the table.

BAKED CAMEMBERT £16

Whole Camembert baked with honey and rosemary. Served with cranberry and pear chutney and warm bread for dipping. (gfa)

TO START

SOUP OF THE DAY £7.50

Freshly prepared and served with warm sourdough and butter. (v,gfa)

THE LAMBLORD'S LIVER £9.50 large portion £15

Pan-fried lamb's liver with crispy streaky bacon and caramelised onion gravy on sourdough toast (df,gfa)

BREADED SCAMPI £8.50

Whole tail scampi in crisp golden crumbs with tartare sauce and lemon. (df)

THE CAULI £8.50

Roasted cauliflower with spring onion, sesame and fresh coriander, lightly dressed. (vg,dfa)

KING'S PRAWNS £9.75

Garlic and coriander king prawns cooked in butter. Served with pineapple and chilli salsa, charred corn and spiced mayonnaise. (df,gf)



Signature Dish

HAM HOCK CROQUETTES £9.50

Ham hock and smoked Applewood croquettes, fried until golden. Served with pea purée and crispy leeks.

BUBBLE & SQUEAK £9.50 large portion £13

Crisp potato and seasonal greens cake topped with a poached egg and chive aioli. (v,gf)

HEARTY MAINS



Signature Dish

ROYAL FRY £20

North Sea haddock in beer batter with triple-cooked chips and buttered peas. Served with tartare sauce, homemade curry sauce and lemon. (df,gfa)

LOW & SLOW £22.25

BBQ pork ribs and beef brisket, slow cooked until tender. Served with Cajun corn, BBQ sauce, fries and coleslaw. (df,gf)

THE PROUD DUCK £22

Pan-roasted Gressingham duck breast with smoked paprika rosti, buttered peas and port jus. (gf)

ADMIRAL'S CATCH £21.50

Herb-crusted salmon with red pepper sauce, sweetcorn fritters, green beans and lemon cream. (gfa)

OLD SPICE £19.50

Chicken tikka masala in a gently spiced tomato and cream sauce. Served with coriander basmati rice, onion bhaji, toasted pitta and mango chutney. (gfa,dfa)

TAVERN LASAGNE £19.50

Slow-cooked beef ragu layered with béchamel. Served with garlic bread and dressed salad.

MINTED ROOT £17

Beetroot and mint risotto finished with rocket, Greek feta and spiced walnuts. (v,gf,dfa)

W... ..

(v) Vegetarian (vg) Vegan (vga) Vegan available
(gf) Gluten free (gfa) Gluten free available
(df) dairy free (dfa) Dairy free available.

Kindly be aware that, due to our open kitchen layout, we are unable to ensure our dishes are completely 'free from' allergens. Genetically modified vegetable oil is used in our cooking. If you have any dietary needs or restrictions, please let us know.



THE BLUE BELL PIE

*There has been a pie served in this house since 1727, and we have no intention of stopping.
Baked in short-crust pastry with generous fillings and served with roasted root vegetables, cabbage and peas,
wine jus and a choice of hand-cut chips or mashed potato - which will it be?*

DRUNKEN OX £20

Slow braised beef, mushrooms
and onions in a rich ale gravy.

MOTHER HEN £20

Tender pieces of chicken,
ham and leek in a cream sauce.

RED THAI £20

Sweet potato, butternut squash
and coconut. (vga)



FROM THE GRILL

*All steaks are served with balsamic-roasted plum
tomato, buttered corn on the cob, dressed rocket
and triple-cooked chips.*

RIB-EYE £30.50

10oz rib-eye, richly marbled and full of flavour. (gf)

SIRLOIN £31.50

10oz sirloin, leaner in cut with a firm texture. (gf)

GAMMON £19

Hand-cut gammon steak with fried eggs, sautéed
peas, hand-cut chips and roasted pineapple. (gf)

SAUCES £3.25 each

PEPPERCORN & BRANDY

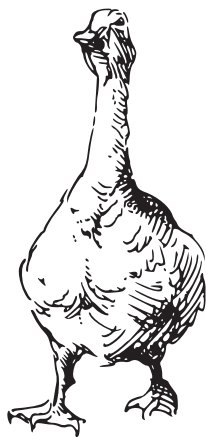
RED WINE GRAVY

BLUE CHEESE SAUCE

CHIP SHOP CURRY

CHEESE SAUCE

HICKORY BBQ



SIDES £6 each

FRIES with rosemary sea salt

TRIPLE COOKED CHIPS (gf)

SEASONAL VEGETABLES

TRUFFLE MACARONI CHEESE

ONION RINGS

SPICED CORN BITES

HOUSE SALAD

BETWEEN THE BUNS

*Served with red cabbage coleslaw and garlic and rosemary fries
in a toasted brioche bun..*



Signature Dish

FARMYARD BEEF £19.50

Beef patty with smoked streaky bacon and mature Cheshire
cheddar. Gem lettuce, tomato, house sauce and gherkin.

COUNTRY FOWL & BACON £19.50

Peri-peri chicken breast with smoked streaky bacon
and house sauce, mature Cheshire cheddar, gem lettuce
and beef tomato. (gfa)

THE GOOD GREEN ONE £19.50

Plant-based patty with vegan cheese, gem lettuce, tomato, sweet
chilli sauce and gherkin. Add halloumi £3 - highly recommended. (vg)

SALADS

GOLDEN HALLOUMI £19.50

Grilled halloumi with griddled pear, gem lettuce, cranberries,
piquillo peppers, cherry tomatoes and roasted walnuts.
Finished with house dressing and brioche croutons. (v, vga)



Signature Dish

HOT CHICKEN £19.50

Honey and mustard glazed chicken served warm with mango,
avocado and crisp bacon. Finished with toasted pecans
and house dressing.

THE FAR EAST £20

Crispy beef with noodles, pak choi, carrot, courgette ribbons,
peppers and spring onion. Served with sweet chilli sauce
and toasted sesame.